

the big trip to Honan, Shansi, Shensi, and Kansu, which will last perhaps up to January, 1914, after which time I have to return again to this rich province of Shantung."

INDIA. Lahore. The Superintendent of the Government Agri-Horticultural Gardens, Mr. W. R. Mustoe, writes us April 24 "our crop of *Pistacia integerrima* seed is very short this year, but I shall be able to collect you a few pounds. The reason why it did not germinate with you last year was no doubt because it got too dry. Even with us it will not come up unless sown within 5 weeks after collection. We have great difficulty in keeping parrots from destroying the seed as they have a special liking for it and will clear a tree in a few days. Therefore I may have to charge you the wages of two boys for a month to watch the trees, but this will not cost more than 10 shillings."

JAPAN. Tokyo. Mr. H. Dauke writes May 2, 1913. "There are two different kinds of bean meal in this country. One is prepared from the 'Soja' bean and the other from the 'Adzuki' bean. The meal of the Soja bean, 'Kinako', is prepared by grinding the parched bean in a handmill. The meal of the Adzuki bean, 'Sarashi-an', which is mostly used in the manufacture of cakes and confections is produced in the following way. The bean is first boiled in water, and the resulting pulp then strained through a cloth bag leaving nothing but the refuse behind. This liquid is then allowed to evaporate and the solid mass remaining is ground into a fine flour in a handmill. The meal is sometimes prepared in another way. The bean is ground up in a handmill and the flour allowed to dry in the air. The meal of the Soja bean, 'Kinako' is commonly used for food in the state of flour, sweetened with sugar in covering the 'Mochi' (the rice-cake which is made by steaming glutinous rice and pounding it in a mortar). The meal of the Soja bean is often used in the manufacture of the cake called 'Mameginto' by mixing the sugar and 'Ame' (the glutinous jelly made of rice flour) in it. The meal of the Adzuki bean, 'Sarashi-an' is used in various ways. Bean meal soup is made by boiling bean meal in water, sweetening with sugar, and is served with a portion of 'Mochi', the rice cake. This soup is called 'Shiruko' and is highly relished by the Japanese. When the thick solution of 'Shiruko-an', sweetened with sugar, is boiled down it is called 'An'. It is sometimes used as a filler or an icing for the 'Mochi', but is more widely used in the manufacture of cakes and confections. Most of the cakes are made from this bean meal."